



MAIN MENU

GRAZING & SHARING

August
2020

3 for £14 or £5 each

Thai Style Crab Cakes

Sweet chilli jam C, G, E

Crispy Lamb Bon Bon's

salsa verde G, E

Marinated Olives in Garlic **Vegan**

Ham Hock Croquettes

Piccalilli Ce, G, E

Spiced Moroccan Houmous

Toasted pitta bread G, Se, Sd

Beer Battered Fish Bites

Tartare sauce F, G, E

STARTERS

Chef's Soup of the Season

With artisan bread Ask for allergens

Tomato & Mozzarella Salad **(V)**

with basil pesto, micro cress D, N, Sd

£5

Crab & Avocado Tian

lemon & herb dressed fennel C, D, Sd, Mo

£8

£7

Ploughman's Sharing Board

Ham terrine, chargrilled ciabatta, baked mini Camembert, pickles and dressed leaves G, D, Mu, Sd, E
Perfect for Two or a hungry some-one!

£14

THE COACHMANS CLASSICS

Fish & Chips

Chef's secret recipe battered fish, house chips, mushy or garden peas, tartare sauce, lemon F, D, G, Sd, Mu, E **£15**

The Royal Oak Burger

Two 4oz beef patties, streaky bacon, Cheddar, brioche bun, fries, Royal Oak relish
D, E, G, Mu, Sd **£15**

Chef's Pie of the Day

Mashed potatoes or house chips, seasonal vegetables, gravy
Ask for allergens **£15**

SEASONAL MAINS

Pan Seared Corn Fed Chicken Breast

Parma ham crisp, fondant potato, spring onion & chive sauce, chargrilled baby leeks D, S, Sd

£17

Flat Iron Steak

Skinny fries, cherry vine tomatoes, flat cap mushroom, onion rings, watercress Sd, G, E

£18

Tasting of Lamb

Pan seared lamb rump, Liver and crispy croquettes, puffed potatoes, salsa verde D, G, E, Sd

£20

Why not add... **Blue Cheese Sauce D** •

£3

Peppercorn Sauce D, Mu, Ce • **Brace of fried hen's eggs E**

Aubergine Steak

Skinny fries, cherry vine tomatoes, flat cap mushroom, onion rings, watercress Sd, G

£15

Light Spiced Monkfish Fillet

Potato dauphine, crispy mussels, buttered samphire
G, D, E, F, Mo

£19

Crayfish, Pea & Herb Risotto

Crispy crab cakes, dressed watercress C, D, G, E, Mo

£16

LIGHT & HEALTHY

Grilled Chicken Caesar Salad

Cos lettuce, Parmesan, croutons, anchovies, Caesar dressing
G, F, S, E, D, Mu, Sd **£14**

Waldorf Salad

Toasted walnuts, shredded romaine lettuce, Blue Cheese, celery, apples, aioli dressing
Ce, D, E, N, Mu, Sd **£12**

Sun Dried Tomato & Red Pepper Tagliatelle

Parmesan, dressed watercress
D, E, G, S, Sd **£14**

SIDES

Fat Chips Sd £4 • Skinny Fries G £4 • Rocket, Pesto & Parmesan Salad Sd, Mu £4
Seasonal Vegetables D, S £4 • Onion Rings G, S £4 • Cheesy Garlic Bread D, G £4

ALLERGIES AND INTOLERANCES: If you or any member of your party are affected by any food allergies or intolerances, please advise a member of our team. We cannot guarantee that any items are completely allergen free due to them being produced in a kitchen that contains ingredients with allergens. All allergens correct at time of printing.

C: Crustaceans / **Ce:** Celery / **D:** Dairy / **E:** Eggs / **F:** Fish / **P:** Peanuts / **G:** Gluten / **L:** Lupin
N: Nuts / **Mo:** Molluscs / **Mu:** Mustard / **S:** Soya / **Sd:** Sulphur dioxide / **Se:** Sesame seeds



MAIN MENU

SANDWICHES

ARTISAN

All served with skinny fries,
dressed leaves & coleslaw G, S, Mu, E

Tomato, Mozarella & Basil
Pesto G, D, N

£9

Pulled Ham Hock
Mustard & Rocket D, Ce, G, Mu

£9

Crayfish Mary Rose
With watercress C, G, E, Sd, F

£9

CLASSIC

All served on malted or white bloomer,
with dressed mixed leaves & coleslaw Mu, E

Roast Beef & Horseradish
Watercress D, G, Sd, Mu

£7

Mature Cheddar & Pickle (V)
D, Sd, Mu

£7

Tuna Mayonnaise
With cucumber D, G, Sd

£6

Add a pot of Fries for £1.50

DESSERTS

Peanut Butter Parfait
Salted caramel, caramelised banana
D, G, E, N £6

Chocolate Mousse
Kirsch-soaked cherries,
honeycomb pieces
D, E, Sd, S £6

Vanilla Cheesecake
Honey roasted peach, honey &
almond biscuit D, G, N £6

Strawberries & Cream Sundae
Marinated strawberries, crisp
meringue, Chantilly cream
E, D £7

Summer Fruit Tart
Vanilla pastry cream,
blackcurrant sorbet D, G, E £6

Lemon Meringue Pie Sundae
Shortbread, honeycomb
ice cream
D, G, E £7

TEAS & COFFEES

BLACK TEAS

Everyday Brew
A signature blend of three teas: Assam, Ceylon and Rwandan

Darjeeling Earl Grey
The finest Darjeeling with zesty bergamot citrus

GREEN TEAS

Mao Feng
A delicate natural flavour with light refreshing taste

Jasmine Pearls
Hand rolled green tea tips delicately infused with pure jasmine
flowers

HERBAL INFUSIONS

Liquorice & Peppermint
Pure liquorice root with whole peppermint leaves Caffeine free

Super Fruit
A blend of real berry pieces which deliver a unique and punchy
taste Caffeine free

Lemon and Ginger
Soothing and refreshing, enjoy hot or cold Caffeine free

COFFEES

Espresso
A short coffee in its concentrated form, served without milk,
rich and intense

Macchiato
Espresso served with a little milk foam

Americano
Espresso with hot water, add milk if you wish

Cappuccino
Espresso with steamed, frothy milk, topped with chocolate

Latte
An espresso topped with steamed, frothy milk

Mocha
Hot chocolate with an espresso

HOT CHOCOLATE

Hot Chocolate
Made with steamed, frothy milk

Deluxe Hot Chocolate
Made with steamed, frothy milk, marshmallows, cream



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